

Dinner

First course

Soup of the Day - Try a Cup - \$2.95 or Bowl - \$3.95

Foie Gras - Whitetogue Goose liver Foie Gras, Grade A sautéed with roasted shallots & madeira demi-glace served with risotto and goat cheese poached pear brulee - \$11.95

Award Winning Tuna -Tini

Top Sushi Grade Ahi Tuna, diced and tossed with soy and sesame seeds, topped with wasabi cream, pickled ginger and wakame - \$9.75

Shrimp Cocktail

6 16/20 Pacific Coast Shrimp served with traditional cocktail sauce and lemon - \$7.95
*freshly prepared to order

Traditional Caesar Salad

Crisp Romaine Lettuce, herb croutons, and shaved Parmesan - \$6.95
*add grilled shrimp - \$4.95, add grilled or blackened chicken - \$2.95 or pan seared Salmon - \$4.95

Asian Salad

Mixed baby greens tossed in orange sesame vinaigrette, fresh oranges, julienne carrots, snow peas and crisp wonton - \$6.95 *add grilled items as listed above

Steak Salad

Grilled Angus beef medallions on top of mixed field greens with mushrooms, bell peppers and thinly sliced red onion with crumbled gorgonzola cheese. Choice of balsamic vinaigrette or gorgonzola dressing - \$10.95

Bistro Salad

Mixed Field greens with fresh sliced pears, candied walnuts and crumbled goat cheese with a raspberry walnut vinaigrette - \$7.95 *add grilled items as listed above

Crispy Fried Calamari

Tender fried calamari rings with a spicy diablo sauce and fresh lemon - \$6.95

Tropical Crab Cake

Lump crab cake with Caribbean spices and panko bread crumbs with mango sauce and mango cilantro salsa - \$8.95 Or select two Crab Cakes as an Entrée with Basmati rice and Asian Vegetables - \$16.95

Escargot Scampi

Escargot sautéed with garlic, herbs, white wine and butter with pesto grilled brochetta - \$7.95

Crispy Duck Spring Rolls

Shredded duck confit and cabbage wrapped in Won Ton and served with Thai P-nut sauce and Asian slaw - \$7.95

Baked Brie

Warm double cream brie with fresh seasonal fruit and toasted almonds served with French bread crostini - \$7.95

Second Course

Pan Seared Maple Leaf Duck Breast

Seared duck breast with sweet corn polenta, in a Bing Cherry sauce with grilled asparagus - \$16.95

Sautéed Chicken Piccata

Chicken breast sautéed with shallots, lemon, capers, mushrooms and in a white wine demi-glace served with mashed potatoes and grilled asparagus - \$16.95

Half Plate \$8.50

Sesame Crusted Tuna

Black and white sesame crusted Top Sushi Grade Seared Tuna with basmati rice, stir-fried vegetables, ponzu sauce and wakame - \$17.95

Pan Seared Wild Salmon

Pan Seared Wild Salmon served on top of a mixture of lump crab meat, cubed potatoes, asparagus and roasted peppers in a cream sauce reduction of white wine and fresh herbs - \$19.95

Half Plate \$9.95

Tilapia - Panko & Pecan crusted fresh filet of Tilapia in a mango cream sauce served with Basmati rice and Asian vegetables - \$14.95

Shrimp & Scallops - Pacific Coast Shrimp and Sea Scallops seasoned and grilled to perfection in a lemon caper cream sauce served atop a bed of risotto with grilled asparagus - \$21.95

Caribbean spice rubbed Grilled Pork Chop

12 ounce Spice rubbed pork chop with mango chutney, served with basmati rice and garden vegetables - \$14.95

New Zealand Rack of Lamb

Herb crusted New Zealand rack of 9 chops with a Maderia mint demi-glace served with mashed potatoes, grilled asparagus - \$28.95

Half Plate 4 Chops - \$13.95

Grilled Angus New York Strip

1 Pound, 16 ounce Angus strip steak with a brandy peppercorn sauce, mashed potatoes and cream spinach gratin - \$25.95

Half Plate 8 ounce steak - \$12.95

Mignon of Beef

5 ounce grilled petite filet mignon with cream spinach gratin, mashed potatoes in a Roasted shallot port wine demi-glace - \$16.95 *addition of melted gorgonzola - \$1.95

10 ounce filet mignon with cream spinach gratin, mashed potatoes in a roasted shallot Port wine demi-glace- \$25.95 *addition of melted gorgonzola - \$1.95

Shrimp and Grits

A Southern Tradition - you'll love our version - \$12.95

Angus Burger

8 ounce Ground Angus filet served with hand cut fries - \$8.95

*add caramelized onions & mushrooms - \$1.50 or Melted Gorgonzola - \$1.95

Polo's Pasta

Penne with Steak

Penne pasta with portabella mushrooms and Angus beef medallions tossed in a brandy peppercorn sauce - \$12.95

Linguine with Shrimp

Linguine pasta with shrimp, roma tomatoes, capers and basil in parmesan cream sauce
\$13.95 Half Plate - \$6.95

Penne with Broccoli

Penne pasta tossed with tender broccoli in a light sauce of olive oil, garlic and white wine - \$7.95 *add chicken grilled or blackened - \$2.95

Penne a la Vodka

Penne pasta in a vodka tomato cream reduction - \$7.95 *add chicken as above* \$2.95

Linguine Margherita

Linguine pasta, roma tomatoes, and fresh basil in olive oil, garlic and parmesan - \$7.95
Half Plate - \$3.95

Penne with Chicken

Penne pasta with grilled chicken, artichoke hearts, asparagus, and tomatoes in a pesto cream sauce - \$11.95
Half Plate - \$5.95

Grilled Pizza

Pizza Margherita

Tomato sauce, mozzarella and fresh basil - \$6.95

Pepperoni Pizza

Tomato sauce, mozzarella, fresh basil and pepperoni - \$7.95

Portabella and Goat Cheese pizza

Portabella mushrooms, goat cheese, basil pesto, red onion and roma tomatoes - \$8.95

BBQ Chicken Pizza

Chipotle barbecue sauce, grilled chicken, mushrooms and onions, topped with mozzarella cheese - \$8.25

*Polo's restaurant is a smoke free environment
*for Parties of 6 or more a 20% gratuity will be added
20% added for credit card walk outs
*Please use cell phone etiquette
*Split entrees will be charged a \$3.95 fee

Desserts

Bananas Flambé

Bananas sautéed in a caramel sauce with walnuts and flamed with Rum. Served atop a French toast wedge and vanilla ice cream \$5.95

Crème Brule

Baked vanilla custard with a crisp caramel top \$5.95

Poached Anjou Pear

Poached in a warm bath of red wine, sugar & spices and infused with ice cream \$4.95

Tropical Cheese Cake

Cheese Cake rolled in toasted coconut with mango drizzle & whipped cream \$5.95

Chocolate Decadence

Rich Chocolate cake with a soft truffle center, served with vanilla ice cream and caramel sauce \$6.95

Apple Crisp

Baked apples topped with streusel served with warm caramel sauce and vanilla ice cream \$4.95